

NEW PUBLICATIONS.

The Christmas Scribner

EXCELLING IN CONTENTS AND MOST BEAUTIFUL IN ILLUSTRATION, PROVES ITS QUALITY THROUGHOUT BY STORIES OF UNCOMMON ORIGINALITY, THE RICH USE OF COLORS AND TINT, ITS SPECIAL COVER IN COLORS AND GOLD BY MAXFIELD PARRISH, AND THE COMPELLING INTEREST OF ALL ITS FEATURES.

An article by Harrison S. Morris on AMERICAN PORTRAITURE OF CHILDREN calls attention to the great number and uncommon charm of the child portraits that have come from contemporary American painters; and the illustrations bear him out with their beauty.

THE LAST OF THE FAIRY WANDS, a story of a child for "grown-ups," by W. H. Bishop, is beautifully illustrated in colors by Miss Jessie Willcox Smith.

THYREUS is a poem of Cleopatra, with illustrations in colors by André Castaigne.

AN OLD VIRGINIA SUNDAY, by Thomas Nelson Page, is a sketch of which Mr. Page's many readers will foresee the character and the attraction. Illustrations by B. West Clinedinst.

THE TURQUOISE CUP, the longest single story of the number, is a fanciful and charming love story of Venice by Arthur Cosslett Smith. It is illustrated with three beautiful drawings by Maxfield Parrish, one of which is printed in colors.

A capital sea story, THE MAKING OF A PILOT (pictures by Reuter Dahl); a humorous story, THE STRANGER WITHIN THEIR GATES, with characteristic illustrations by Glackens; and an instalment (illustrated by Walter Appleton Clark) of F. Hopkinson Smith's novel, THE FORTUNES OF OLIVER HORN, are other contributions to the number's fiction; while the beauty of articles like WHEN THE SNOW FALLS IN THE ADIRONDACKS, and others, adds to a notable Christmas issue.

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TIMELY SUGGESTIONS FOR TABLE AND KITCHEN.

The cranberry is most essentially a cold weather fruit, and like all of this class it keeps well for a considerable length of time uncooked. This fruit is not palatable or wholesome when raw.

The cranberry is so closely associated with turkey that we have come to look upon it as a part of the same light-as-an-Angel meal. And we certainly may lay claim to cranberry sauce as a national dish.

Where They Are Grown.—This acid fruit in such demand in cold weather was first used in Siberia and exported from Russia to other climates. It is found growing wild in every continent of the North Temperate Zone. The cranberry growing interest of this country is a large as well as a very important one. American berries are easily distinguished from the foreign fruit, as it is much larger. They are greatly improved in culture, and are the cultivators have been picked by hand, they are much cleaner.

There is no acid more corrective than that of the cranberry, and none, therefore, better suited to accompany the heavier cold weather diet. This fruit, which has been so frequently used in the kitchen, is not the best way to serve it as a jelly, as this does away with the skin, which are not digestible and when cooked hard are very irritating. There is no waste in this method of cooking, as only the skin, which is of no value, is rejected. There is sufficient waste substance absorbed into the system in other foods to make this matter of little importance, but the pulp which contains all that is useful or pleasing to the taste.

Cooking Cranberries.—These berries must be cooked in porcelain, agate or stoneware, as they are a very acid fruit and must not come in contact with metal. Unless the object is to preserve the fruit, the sugar should not be added until the berries are cooked; otherwise the skins will be tough and hard. Fruits ordinarily require from one-fourth to one-half of a cup of sugar for sweetening, but cranberries require more to make them sweet enough for most people.

Cranberry Jelly.—This is very easily made, as the cranberry contains more gelatin than any other fruit. Pick over and wash a quart of berries, add a pint of water, and cook slowly for a quarter of an hour, or until the skins crack, then put through a sieve, or strainer. Return again to the fire, add the sugar, stir until dissolved and then let it boil without stirring for five minutes longer. Wet small molds in cold water, fill with the jelly and stand in a cold place until firm enough to turn out. This jelly will keep for one month. A nice way is to fill individual molds with this jelly, and serve a mold to each person. Turn it out and cut into slices like bread and serve in this form.

Baked Cranberries.—In an earthen dish put a quart of picked and washed berries; cover with water. Cover the dish and put it in the oven. Bake slowly until the berries are soft. Then add, stirring constantly, two cups of sugar. Bake for fifteen minutes longer.

Cranberries and Prunes.—Take equal quantities of cranberries and soaked California prunes and enough water to cover them, and stew gently without sugar, until both are tender.

Cranberries and Raisins.—Stew a quart of berries in a pint of water until the skins burst; then rub through a sieve. For each pound of uncooked berries take a quarter of a pound of raisins. Cover

MAYOR WILL PROBE THE ETATS CASE.

Health Board Postpones Action Until Commissioner Stark-
loff's Return To Day.

COUNCIL IS ALSO INTERESTED.

President Hornsby Thinks Board of Health Should Take Steps to Clear Itself of the Coroner's Charges.

Informal discussion by the Board of Health yesterday of Coroner Funkhouser's verdict in the tetanus inquiry terminated in a decision to delay positive action until Mayor Wells and Health Commissioner Starkloff confer on the subject.

The Commissioner did not return yesterday. He telegraphed Assistant Health Commissioner Charles W. Francis, stating that he missed the train at Paragould, Ark., and would start for St. Louis in time to reach here this morning.

The tetanus subject was brought to the front at yesterday's meeting by President Hornsby of the City Council, who declared that, in his opinion, it is incumbent upon the Board of Health to clear itself, individually and collectively, of responsibility.

Mr. Francis took the position that the verdict is not specific, and that it has no direct significance. Doctor Chapman intervened, "I think the verdict is right to the point."

Dr. Francis made a statement. Mr. Francis read from the City Charter the section which defines the constitution of the Health Department. He said that the Health Department is composed of two divisions—the Board of Health and the Health Commissioner. The Assistant Health Commissioner's remarks tended to include Mayor Wells in the scope of the Coroner's verdict.

Cross-questioning developed that the bacteriologist under whose supervision the serum was prepared was appointed by the Health Commissioner. Mr. Francis explained that the scientist made his regular reports through the chemical division of the Health Department.

Doctor Merrill thought that Mayor Wells should take the next step. Mr. Francis suggested that action by the Council would be more effective. Mr. Hornsby made a motion to request the City Council to appoint a Special Investigation Committee. He withdrew the motion after the Health Commissioner Starkloff to call on him Saturday morning.

New Scarlet Fever Regulations. Doctor Chapman's resolution prescribing a new regulation for scarlet fever fumigation was adopted. This resolution provides that no house shall be fumigated before the fourth week after a placard is first displayed. Doctor Chapman severely criticized the present system of fumigation.

Proposed amendments to the consumption bill were read by Mr. Francis. The Assistant Commissioner was engaged in the midst of a debate with the medical members of the board when Mr. Hornsby suddenly closed debate with a motion to intrust the legislation to the regular physicians of the board. The motion was carried.

Mayor Wells said that he would lift off the crust, place it on a heated dish, spread the berries over the crust and serve with hard sauce.

Cranberry Pudding.—Sift and measure one pint of flour; add two tablespoonsful baking powder and half a teaspoonful of salt. Sift again until all are thoroughly blended. Add enough warm milk to make a soft batter. Stir in one cup of cranberries that have been coarsely chopped. Pour into a pudding bar or a pudding mold. If the bar is used, bake one and one-half hours in plenty of water. If the mold is used, steam the pudding two hours.

Cranberry Souffle.—Take a pint of stewed and sweetened cranberries; press through a sieve and turn into a shallow baking dish and let get cold. Then cover over to depth of two inches with a custard made of three eggs, the whites of the eggs beaten to a stiff froth; piping it up in humps. Dust thickly powdered sugar and bake in a moderate oven for a few minutes.

SPECIMEN MENUS. Friday. BREAKFAST. Fruit. Cream. Sauce Tartare. Cranberry Sauce. Toast. Coffee. LUNCH. Cereal. Cream. Escalloped Oysters. Potatoes. Stewed Celery. Peas. Deep Apple Pie. Coffee. DINNER. Escalloped Oysters. Potatoes. Stewed Celery. Peas. Deep Apple Pie. Coffee. DINNER. Escalloped Oysters. Potatoes. Stewed Celery. Peas. Deep Apple Pie. Coffee.

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THE EAST SIDE.

PRIEST DEDDYS HEREFOOT CATTLE. SHE HAD MARRIED ANOTHER MAN.

Father Duddy of Fleischman, Mo., Introduces the Industry to His Parishioners.

Thomas Lawson Travelled to Alton to Wed Miss Tyron and Was Disappointed.

The Reverend T. H. Duddy, rector of the Fleischman, Mo., Catholic Church, is one of the very few, if not the only priest who is an owner and breeder of blue-blooded Hereford cattle in the United States.

Cattlemen at the National Stock Yards, where the Hereford sale has been in progress for the last two days, noted that Father Duddy is the only priest in the country who can be classed as a breeder and owner of Hereford cattle. It is because Father Duddy is a philanthropist and wants his parishioners to enjoy all of the benefits of the Hereford breed, that he has become recognized as an expert on the blue-blooded cattle, which, at auction Wednesday and Thursday, brought as much as five hundred dollars for other sales.

Father Duddy is a young man. He has been in the priesthood for almost ten years, the last six of which he has spent in Fleischman, Mo., as the rector of that church. It is the heart of a somewhat barren district of the Ozark Mountains, and the parish is not as rich as many others in Missouri. To better the condition of his parishioners, he has done a considerable amount of good work. This has been done by the introduction of the Hereford cattle industry in his parish.

With the assistance of Father Duddy, several of the parishioners have secured Hereford cattle, and now the native cattle is hard to find in this locality.

Now he holds several cattle from his herd and made several purchases. He was well pleased with the first sale of Hereford cattle in this country.

"The cattle are my creation," said Father Duddy to a reporter. "In my opinion, I like to see the animals on their noses, and I call all of them by name. They are all very gentle, and when I am among them they come to me, for they know from experience that they will receive a pat on the nose and a bit of sugar when they come to me. I suppose they enjoy the sugar best. The cattle have done wonders in my parish. They eat grasses and grow, and their goats will not touch, and thus they have been of inestimable value to the parishioners."

Archbishop Kahn recently visited Father Duddy, and was much interested in the introduction of the Hereford industry in his parish.

BUILDING BOOM CONTINUES. Many New Structures Are Going Up in East St. Louis.

The East St. Louis building boom bids fair to continue throughout the winter. Several hundred foundations are ready for the carpenters and bricklayers, and many houses are under construction.

Architects say that the building prospects in East St. Louis are as good for the winter as they were for the spring and summer. All that is desired is open weather. Building permits issued by City Clerk M. A. Cheney last week were:

H. C. Bradley, residence; Natalie avenue, between Eighteenth and Nineteenth streets, east of St. Louis.

R. H. Whittier, two cottages; Division avenue, between Ninth and Tenth streets, east of St. Louis.

Wm. Thomas, two-story frame house; St. Louis avenue, between Seventeenth and Eighteenth streets, east of St. Louis.

TALK OF DIVIDING THE PARISH. Transfer of Property May Mean Division of St. Patrick's.

What is believed to be the first step in the division of St. Patrick's Parish, East St. Louis, was taken yesterday, when a deed was filed for record with County Recorder Charles Haeffel binding the transfer of lot No. 182 of Illinois City from Frank B. Bowman and wife to the Right Reverend M. J. Janssen of Belleville.

For several months it has been rumored that the Bishop would divide St. Patrick's Parish, and that the members of the northern division, St. Patrick's Church, would be transferred to a new church, it is believed, would satisfy the parishioners.

The Southern Railway Company has one of the largest gangs of men ever gathered on the East Side, employed in preparing the yards for the Volcanic Road.

A verbal accident, which was returned yesterday morning at the request of Dombrowski's undertaking establishment, East St. Louis, over the body of Captain Antoine Newstadt of Collinsville, was returned yesterday morning at the request of Dombrowski's undertaking establishment.

Barbour Hardware Store Robbed. The Barbour Hardware Company's place of East St. Louis was entered by burglars Tuesday evening and a quantity of sporting goods stolen.

EDWARDSVILLE. ANOTHER DIVIDEND IN SIGHT. Creditors of Prickett Bank May Get Share of \$75,000.

Another dividend is in sight for the creditors of the defunct private bank of J. A. Prickett and sons, which suspended at Edwardsville five years ago.

Judge William P. Early has entered an order in the County Court directing the assignment of the estate of the late J. A. Prickett to accept an offer from representatives of Cyrus Hapley of Spokane, Wash., to compromise the suit of the latter for \$75,000.

The suit will liberate to the use of the creditors ninety-six acres and half a hundred lots in and about Spokane, which Mr. Hapley had attached.

The case dated back to 1880. During the financial troubles of those years, Mr. Prickett rendered valuable service to the bank people, and in 1888 he filed claims for \$250,000 against the estate.

In the Circuit Court, but reversed in the Supreme Court. Then came the tender of a compromise of the suit for \$75,000, which was refused by the creditors.

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America's Champion Food is 100 per cent Nutrition.

TOASTED WHEAT FLAKES

COOKED

Flakes

sweetened with Malt-Honey

Makes strong men and women.

OUR PATTERN DEPARTMENT.

Dolls' Costumes for Christmas Presents, Which Can Be Made at Home.

Fashions in the doll world change about once a year, and that is about Christmas time, when all new dolls and many old ones are provided with outfits for the coming year.

The illustration shows a set of patterns for a baby doll, which are all included in the one number, \$45.

Smelter Bonus Is All Raised. The Alton Commercial Club has made sure the bonus of \$150 to be paid by the Federal Lead Company.

Nicholas Mees Dies at Alton. Nicholas Mees died at the home of William Flory, on Pearl avenue, in Alton Wednesday afternoon. He was 75 years of age, and has up to one year ago resided in Carlinville, where he was one of the oldest and best citizens of the county.

Chrysanthemum Show to Open. The annual chrysanthemum show, to be given by Mr. J. Krug at his rooms on Second street, starts this morning, and many of Alton's society women will attend. The chrysanthemum show will last two days and will be closed on Friday.

To Prepare for the Campaign. Members of the Christian Federation of Alton will meet in the Y. M. C. A. parlors to-night to arrange the campaign for prosecuting the saloonkeepers who have been and are violating the prohibition ordinance.

Last Football Game. The last college football game of the season will be played at Sportsman's Park, Alton, Saturday afternoon between the first team of Shurtleff College and the Blackburn University eleven of Carlinville.

BELEVILLE. MAY ENJOY THE SCHOOL BOARD. Belleville People Not Yet Reconciled to Vaccination of Children.

Already rumors are heard in Belleville that an attempt will be made to mandamus the School Board to prevent it from refusing admission to the Belleville public schools of pupils who do not show a certificate of vaccination on December 1.

SMALLPOX HOSPITAL OPENED. City and County Officials Inspect the New Building.

The St. Clair County Smallpox Hospital, the only institution of its kind in Illinois, was opened yesterday and was inspected by Mayor James H. Adams and County Clerk J. W. Whitely.

Charged With Assaulting Mother. A warrant was issued in Belleville yesterday for the arrest of Frank Gosenmeyer, 304 South Spring street, on a charge of beating his mother and his sister, Sophia, on Wednesday night. They tried to prevail on him to stay at home. It is asserted, when he turned on them and beat them.

Belleville News Notes. The George Washington Turnverein will dedicate its new Saturday evening assembly hall, which is located on the corner of Belleville and St. Louis streets, on Saturday evening, November 23.

The body of Miss Edna Starr was incinerated Tuesday afternoon at St. Louis. The ceremony was attended by many Belleville friends.

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All Talk

No cures to report, no long record of testing, nothing to give you confidence—but talk, all talk. That's the truth about nearly all cough medicines.

But there's a record of 60 years of cures back of Ayer's Cherry Pectoral. And physicians endorse it, prescribe it for colds, bronchitis, and coughs of all kinds. Probably your own doctor does. Ask him. He knows all about it—has the formula.

"I know from personal experience that Ayer's Cherry Pectoral is the best medicine in the world for quickly breaking up a heavy cold that has settled on the lungs."—D. C. SNEDEKER, Pine Hill, N. Y.

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